



External Catering Menu

- All catering has a 15-person minimum unless otherwise noted.
- 5% delivery fee will be charged for all orders outside of the Student Center
- All catering prices include buffet style service with high quality disposables.
- Buffet service with china is available for an additional \$3 per guest.
- Plated service on china is available for an additional \$6 per guest.
- Customized menus are available upon request
- 18% Gratuity is added to all catering events.
- Taxes not included in catering pricing.

Breakfast Menu

- 30 person minimum – 15% surcharge for breakfast orders under 30 guests
- Breakfast buffets or plated catering include fresh coffee, orange juice, and water.

Breakfast Pastry Tray - \$9 per person - Includes a variety of assorted pastries. Beverages not included

Fruit Tray - \$7 per person - Assorted fresh seasonal fruits and berries. Beverages not included.

Breakfast Burritos - \$13 per person - Filled with potatoes, eggs, cheddar cheese, house made green chili with pork and your choice of bacon, ham, chorizo, ground beef, refried beans or vegetarian. Orders over 20 may choose up to 2 flavors. Beverages not included.

Breakfast Burrito Bar- \$15 per person - Build your own breakfast burrito bar served with a variety of fillings and toppings.

Traditional American Breakfast Buffet - \$17 per person - Scrambled eggs, your choice of sausage or bacon and hash browns.

Italian Breakfast Buffet - \$17 per person - Scrambled eggs, Italian sausage, hash browns served with baked cheese bread and San Marzano sauce.

Mexican Breakfast Buffet - \$17 per person - Scrambled eggs, chorizo, hash browns, served with flour tortillas and cheddar cheese. Churros and fruit empanadas are also available – see breakfast additions.

Southern Style Biscuits & Homemade Cream Gravy with Sausage - \$16 per person - Served with scrambled eggs, and cheese. (Gravy can also be made without sausage)

Steak and Eggs - \$27 per person - Our best breakfast 8oz steak served medium to medium well (no other temperatures available) with fresh scrambled eggs and a side of hash browns.

Breakfast Additions

Chicken Fried Steak - \$7 per person

Churros or Fruit Empanadas - \$6 per person

Southern Style Biscuits and Homemade Cream Gravy with Sausage - \$5 per person

Lunch Buffets

Pizza Buffet - \$17 per person – Includes a variety of pizzas with up to 3 toppings per pizza. (please specify) Served with a tossed green salad and dressing, iced tea or lemonade and water.

Toppings available: Cheese, extra cheese, pepperoni, sausage, ham, bacon, green chilis, tomatoes, olives, onions, mushrooms, bell peppers, jalapenos, spinach, pineapple.

Build Your Own Lunch Buffet Bar - \$18 per person – Choose 2 Options

- Build Your Own Sandwich Board – Served with assorted meats and cheeses, lettuce, tomatoes and condiments.
- Build Your Own Salad Bar – Served with a romaine and spring mix salad, assorted topping and dressings.
- Build Your Own Baked Potato Bar – Served with Idaho Potatoes and assorted toppings
- Freshly Made Soup - Choose from tomato, beef minestrone, chicken noodle, Italian wedding, butternut squash or customize a soup. (Upcharge will be added for more complex or seafood soups)

Boxed Lunches

Standard - \$15 per person - Choice of ham, turkey or vegetarian on a hoagie roll served with a cookie, individual bag of chips and a bottled water.

Premium - \$17 per person - Choice of ham, turkey, Italian or vegetarian served on a croissant with choice of potato salad or chips, cookie and a bottled water.

Mexican & Italian Meals

Enchilada Casserole - \$20 per person - Your choice of ground beef, chicken, pork, or chorizo layered with corn tortillas, cheese and smothered with enchilada sauce. Served with rice, beans and beverages. Shredded beef is available for an additional \$3 per person.

Taco Bar - \$19 per person – Choose Ground beef or shredded chicken served with soft shell flour tortillas, Spanish rice, refried beans and all the taco fixings - sour cream, shredded lettuce, diced tomatoes, shredded cheese, salsa and beverages.

Penne Regatta with Meatballs or Italian Sausage - \$20 per person - Penne pasta in San Marzano tomato sauce with your choice of handmade meatballs or Italian sausage. Topped with grated parmesan cheese and served with seasonal vegetable, house salad, freshly baked bread and beverages.

Lasagna - \$20 per person - A traditional red sauce ground beef layered pasta dish topped with ricotta, mozzarella and Romano cheese. Served with seasonal vegetable, house salad, freshly baked bread and beverages.

Bolognese Pasta - \$19 per person - A blend of ground beef and ground vegetables cooked in our San Marzano tomato sauce with a touch of heavy cream. Served with pasta, seasonal vegetable, house salad, freshly baked bread and beverages.

Traditional Meals

- **All traditional meal served with your choice of side (unless side is already noted) seasonal vegetable, house salad, freshly baked bread and beverages. (Water, lemonade, or iced tea).**

Side Choices – Please choose 1

- **Whipped mashed potatoes**

- **Rice – Choose wild or white**
- **Pasta San Marzano**

Beef Tenderloin 8oz Steak- \$37 per person -Topped with Maître d' butter, served with whipped mashed or baked potato.

Chicken Piccata - \$22 per person - Hand breaded chicken breast sautéed until golden brown with our famous piccata sauce.

Chicken Parmesan - \$22 per person - Hand breaded chicken breast sautéed until golden brown served with penne regatta and meatballs.

Chicken Saltimbocca – \$23 per person – Chicken stuffed with pancetta ham, fresh sage, and mozzarella cheese, served with a ragu of roasted chicken gravy and mushrooms.

Stuffed Chicken Breast- \$23 per person – Chicken filled with an herb chicken mousse and seared.

Chicken Scaloppini - \$22 per person – Thin sliced tenderized hand breaded chicken breast.

Chicken Milanese- \$22 per person – Breaded chicken breast sautéed with a tomato, fresh basil and mint chutney.

Chicken Marsala - \$23 per person - Sautéed chicken breast topped with a hearty mushroom and marsala wine sauce.

Mixed Grill - \$42 per person - 8oz filet and your choice of 1 seafood - shrimp, salmon, or scallops. (lobster also available for an additional charge) Served with whipped mashed or baked potato.

Empanadas- \$20 per person – Your choice of Beef carne asada, carnitas or chicken with pueblo diced chili, and cheddar cheese stuffed in a 6" pie crust.

Trays / Platters

Seasonal Fruit Platter- \$7 per person - Assorted fresh seasonal fruits and berries

Vegetable Platter- \$8 per person – Seasonal variety of fresh vegetables with your choice of ranch dip or house made fresh hummus.

Classic Sandwich Board - \$14 per person - A variety of meats and cheeses, breads and condiments

American Charcuterie Platter- \$12 per person - Sliced variety of domestic meats, and assorted domestic cheeses, crackers, and complimenting spreads.

Italian Charcuterie Platter- \$13 per person - Sliced variety of Italian meats, and assorted cheeses, crackers, breads, crostini, and complimenting spreads

Fresh Hummus Platter- \$12 per person - Featuring our house made fresh hummus served with pita chips, and complimenting vegetables. Choose from Pueblo chili, garlic, roasted pepper, or plain.

Brie Cheese Board - \$13 per person - A wheel of warm brie cheese served with an assortment of crackers, breads, crostini, grapes, and an array of various dipping fruits and vegetables.

Hors d'oeuvres

Caprese Skewers - \$8 per person - Served cold this is a mini skewer of mozzarella, grape tomatoes, and fresh Basil.

Chicken Skewers - \$10 per person - Mini skewers of chicken marinated and grilled.

Italian Sausage & Peppers - \$9 per person - Italian rope sausage cut into bite size portions and served with roasted peppers and onions.

Mozzarella di Bufala - \$9 per person - Caprese mozzarella offers a tangier and sweeter flavor than traditional mozzarella.

Burrata- \$13 per person - An Italian cow's milk cheese made from mozzarella and cream, the outside is firmly textured with a creamy center. Served over arugula with two slices of fresh tomato grapes and olives.

Eggplant - \$13 per person – Hand breaded eggplant sautéed until golden brown, served with San Marzano tomato sauce and Pecorino cheese.

Stuffed Mushrooms - \$9 per person - Sautéed white mushroom caps with a vegetable and cheese stuffing and baked until golden.

Bruschetta - \$8 per person - Toasted Italian bread slices topped with freshly diced roma tomatoes, fresh mozzarella, extra virgin olive oil and basil.

Spinach & Artichoke Dip - \$9 per person - This indulgent dip is made with roasted artichokes, Romano cheese, a blend of herbs in a sour cream and cream cheese base. Served with our freshly made cooked kettle chips.

Assorted Canapés - \$8 per person - 3 or more varieties of assorted chef's choice canapes. (50 persons minimum)

Fruit Skewers - \$8 per person - 3" Bamboo skewers with cut seasonal fruits, the perfect finger food.

Cheese & Olive Skewers - \$8 per person – An assortment of olives and cubed cheeses served on a 3" skewer.

Mozzarella Skewers - \$8 per person - Fresh petite mozzarella cheese balls, grape tomatoes, and a fresh basil leaf, served on a 3" skewer.

Meatballs - \$9 per person - Our famous Rosario's bistro meatballs, served with our San Marzano red sauce, with grated pecorino cheese.

Snack Breaks

Freshly Baked Assorted Cookies - \$14 per dozen

Freshly Made Chips & Dip - \$8 per person - Freshly fried kettle chips with our house-made dill dip.

Chips & Salsa - \$7 per person - Corn tortilla chips served with homemade salsa. Guacamole, green chili cheese dip or queso dips available for an additional charge of \$3 per person.

Desserts

Sheet Cake - \$3 per person - A variety of flavors are available. Chocolate, red velvet and carrot.

Cheesecake - \$4 per person - Indulgently good, traditional cheesecake. Top with mixed berries or chocolate for an additional \$2 per person

Berries & Cream - \$6 per person - Seasonal mixed berries in a sweetened whipped cream.

Cannoli Heaven - \$8 per person – Cannoli's with a honey truffle mascarpone cheese filling and topped with assorted berries.

Tiramisu - \$9 per person - A traditional Italian dessert, layered lady fingers in decadent mascarpone flavored with cappuccino coffee and cocoa.

Creme Brulé - \$8 per person - House made egg custard with a caramelized sugar crust.

Pana Cotta - \$8 per person - A sweet rich creamy Italian dessert made of sweet cream thickened until firm.

Fruit Empanadas - \$7 per person - Apple, cherry, or peach, wrapped in a mini pie shell and freshly baked.

Beverage Menu

Fresh Brewed Coffee \$2 per person - Regular or decaffeinated served with creamers and sweeteners.

Unsweetened Iced Tea - \$2 per person – Served with sweeteners

Lemonade - \$2 per person

Ice Water Station - \$1 per person

Iced Canned Soda - \$2 per can

Iced Bottled Water - \$2 per bottle

Juice - \$2 per person

Hot Tea - \$2 per person

Hot Cider or Hot Chocolate - \$2 per person

